

Apple Pie Filling

4 cups chopped apples

1 tsp. lemon juice

3 Tbsp. water

2 Tbsp. butter

½ cup sugar

1 tsp. cinnamon

dash apple pie spice

4 tsp. cornstarch

2 Tbsp. water

Melt butter, cinnamon and apple pie spice over medium heat. Stir in the apples, lemon juice, sugar and water. Cook over medium/low heat until the apples have softened. This will take about 5 minutes.

Combine the 4 tsp. cornstarch with 2 Tbsp water. Add this to the stove top apple mixture until it begins to thicken. Let bubble for 1 minute and remove from heat.

Taste. If you feel you need to add any additional sweetness or spices, now is the time.

This mixture is so versatile. You can use it for pie filling, a dip topper, a pairing for ice cream. It smells amazing when it cooks and will keep for up to 1 week in the fridge.

Enjoy!

The best part about this recipe is that it can be easily doubled or tripled. The leftovers will never go to waste!